

FESTIVE CELEBRATIONS



# A tale of festive joy in Brussels

When a Christmas tree bedecked with fairy lights stands in the cobblestoned Grand-Place, you know the festive season has officially arrived in the Belgian capital.

Around the corner is Hotel Amigo, where glittering decor and delightful surprises set the scene for a perfect festive season.





# Festive tradition meets Belgian surrealism: Hotel Amigo & Ducobu

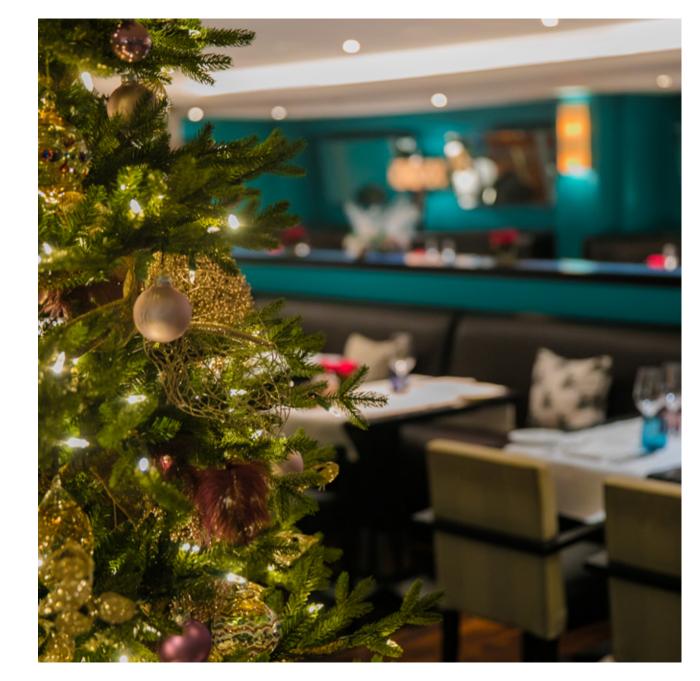
We are thrilled to collaborate with chef pâtisser Ducobu to bring you a festive season full of surprises at Hotel Amigo this year.

Chef Ducobu has crafted a Christmas tree entirely from chocolate, adorned with decorations inspired by surrealism. Come and admire his masterpiece in our lobby, then pop into the new Bar Magritte to try our new cocktail menu.

## Festive feasts at Ristorante BoCConi

The festive spirit is one to behold at Ristorante BoCConi. With a menu of seasonal flavours designed by Chef Fulvio Pierangelini, a feast of colourful dishes awaits your arrival.

Adorned with elegant decorations created exclusively for Hotel Amigo by Do Flower, our restaurant is the place to experience the joys of the season.





# The night before...

Our Christmas Eve Menu

Marinated salmon, puntarelle, stracciatella.

Ravioli with cacio e pepe, red prawns from Mazara del Vallo.

Grilled turbot with citrus, caramelised fennel.

Panettone, pistachios, and chocolate.

Sunday 24<sup>th</sup> December, 7pm until midnight €115 per adult, €60 per child

## The main event...

Our Christmas Day Pranzo

Scallops, oysters, salmon and red tuna carpaccio, seafood salad

Eggplant Parmigiana, seafood couscous, anchovy puntarelle, a selection of Italian salads, seasonal vegetable variations, savory tarts, focaccia, beef carpaccio, cold cuts, cheeses by Frédéric Van Tricht

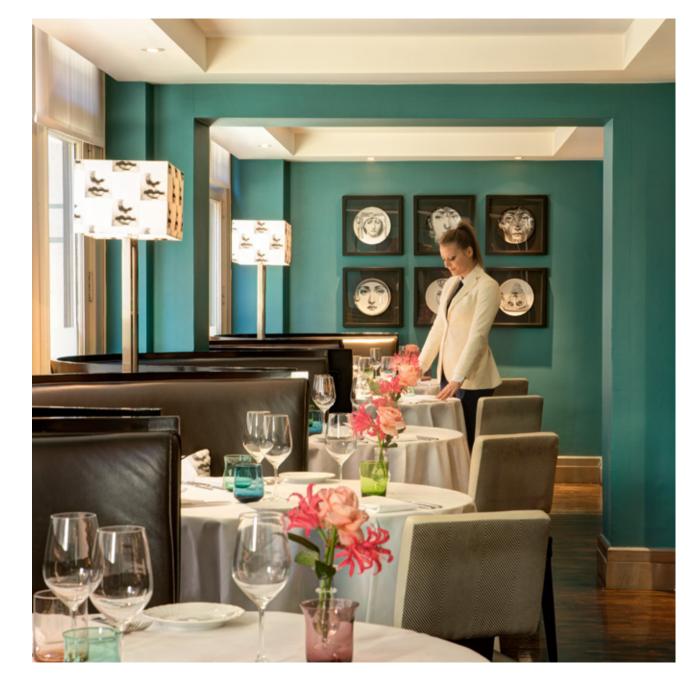
Live cooking: risotto, tortellini

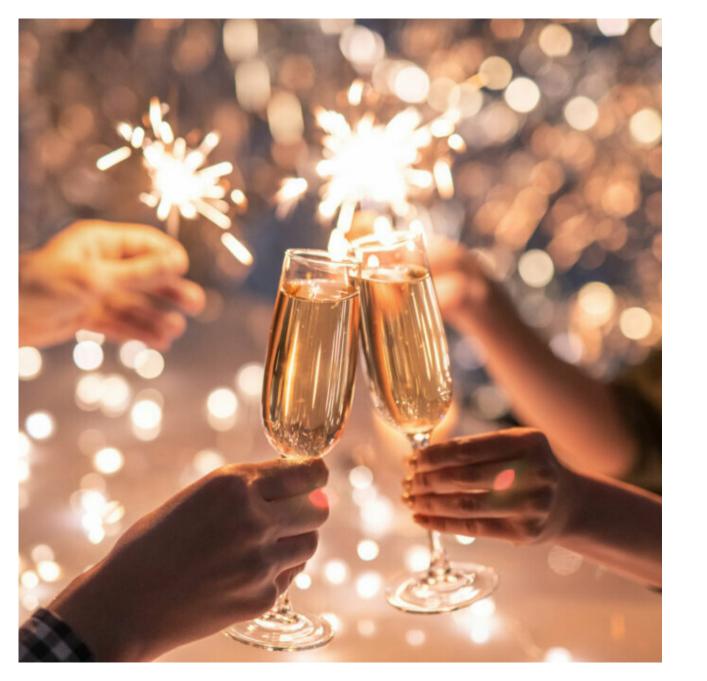
Traditional lasagna

Catch of the day and a selection of meats: roasts, lamb, duck, and traditional festive meats. Accompanied by seasonal vegetables and potatoes

Christmas buffet with Yule logs, panettone, a selection of Ducobu desserts, Laurent Gerbaud chocolates

Monday 25<sup>th</sup> December, 12.30pm until 3pm €125 per adult, €60 per child





## Ring in 2024 with our New Year's Eve menu

Oyster ceviche

Scallops, puntarelle, Osetra caviar

Broccoli ravioli, black truffle

Roasted sea bass, mashed potatoes, chanterelles, white truffle

Orange sorbet

Venison, chestnut cream, vanilla persimmons

Crispy panettone, mascarpone cream, sour cherries

Petit fours and grapes

Sunday 31st December, 7pm until 1am €290 per adult, €120 per child

# A fresh start with our New Year's Day buffet

Scallops, oysters, salmon and red tuna carpaccio, seafood salad

Eggplant Parmigiana, seafood couscous, anchovy puntarelle, a selection of Italian salads, seasonal vegetable variations, savory tarts, focaccia, beef carpaccio, coldcuts, cheeses by Frédéric Van Tricht

Live cooking risotto, tortellini

Traditional lasagna

Catch of the day and a selection of meats: roasts, lamb, duck, and traditional festive meats. Accompanied by seasonal vegetables and potatoes

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Monday 1<sup>st</sup> January, 12.30pm until 3pm €125 per adult, €60 per child





### Festive AfternoonTea

Bar Magritte

We're excited to introduce our Festive Afternoon Tea, featuring a delightful selection of classic desserts in miniature.

Inspired by flavours from around the world, our festive afternoon tea is a culinary journey filled with irresistible macarons, pralines and more. Complement your treats with a selection of Jing tea, coffee, delicious hot chocolate – or a glass of Champagne.

1<sup>st</sup> December, 2023 until 15<sup>th</sup> January, 2024 €48 per person

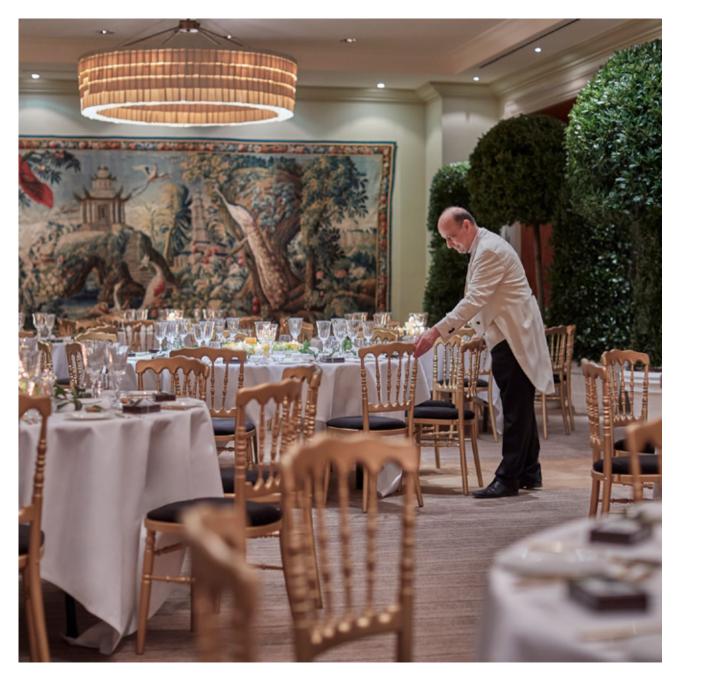
# Glamorous settings for festive celebrations

A sparkling family dinner, drinks reception or private gathering is sure to be the talk of the party season in one of our private rooms.

From stylish decor and floral arrangements to bespoke menus with the freshest seasonal ingredients, we will help you set the stage for magical events.

Our Events Team will take care of the finer details to ensure a memorable celebration for you and your guests.





## Private Dining Menus

1<sup>st</sup> December 2023 until 15<sup>th</sup> January 2024

**Three-course menu** Pumpkin cream, burrata and black truffle

Suckling pig, morels and marinated bok choy or Turbot, potato cream and black truffle

Amigo entremet with raspberries, violets and vanilla

€85 per person €49 per person for wine and food pairing, including a Ferrari Trento DOC aperitif

Four-course menu Pumpkin cream, burrata and black truffle

Trofie cacio e pepe, red shrimp from Mazara del Vallo

Suckling pig, morels and marinated bok choy or Turbot, potato cream and black truffle

Amigo entremet with raspberries, violets and vanilla

€95 per person €49 per person for wine and food pairing, including a Ferrari Trento DOC aperitif

## **Gift Certificates**

Our range of gift certificates are the perfect present to place under the Christmas tree for your friends and family.

Choose from a cocktail evening at Bar Magritte, a delicious meal at Ristorante BoCConi, or opt for monetary certificates, and design your own experiences across 11 participating Rocco Forte Hotels.

Gift certificates are available to purchase from our reception or online at: roccofortehotels.com/gifts





# Hotel Amigo

1-3 Rue de l'Amigo, Brussels 1000

Room reservations reservations.amigo@roccofortehotels.com +32 2 547 4707

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